

The Heart Pirate

By HAZEL DEYO BACHELOR
Copyright, 1921, by Hazeltide Ledger Company

Theodore Caldwell has become engaged to Jimmy Blund, and to her surprise is not happy about it. She tells her employer, Richard Blakelee, that she is leaving to be married, and because he feels that she has rights as a woman, he decides to let her go. She then a storm brings her into more personal relations with Richard Blakelee, so that he sees her for the first time as a woman instead of an office machine. They feel that a business relationship must be resumed, and decides to give in to him, but a broken propeller carries the wreck of the vessel and changes the plan of the trip. Blakelee tells her he will take her to shore.

CHAPTER XXVI Carried Away

IT WAS hard to decide what to wear. She finally chose a very simple white dress cut square in the neck and with tiny baby sleeves. It made her look very tall and straight and non-like save for the line of scarlet of her mouth and the glint of her hair, and sublimely unconscious that her gown was a simplicity of supreme style, and therefore highly expensive. They went up on deck.

It was a calm, still night, and the yacht rocked gently on the surface of the ocean. A table had been brought up on deck and was laid for two. When she appeared Richard Blakelee rose from a deck chair and came forward.

His heart leaped when he saw the proudly erect head, the willowy straightness of her body, the metallic glint of her hair under the evening lights. She was just what he could wish for in a wife; she would bear his name as well as any woman he might choose from his own class. Not that it mattered for he had made up his mind to have her anyway, but it was pleasant to know that he need never be ashamed of her.

They chatted lightly through the meal, and Theo forgot everything in the magic of the moment, the delicious feeling that came from being beautifully dressed, of seeing strange, wonderful things, of talking to a good-looking man whom she had always admired and who seemed interested in what she had to say.

Afterward, when the table was removed, they had coffee, and then Richard Blakelee suggested a walk around the deck.

They strolled for a few moments in silence. Theo wondering how she could best have the subject of their return to shore. She hated to spoil the charm of the evening, and longed instead to drift, to forget that she had promised to have dinner with him merely because he had something of importance to tell her. But her conscience smote her.

She ought to be thinking of Jimmy, she ought to be longing to get back to him. She ought to have told Richard Blakelee, and she was conscious that she did none of these things.

She was thinking of all this when Blakelee threw his cigar into the water and turned to her suddenly. They had passed by the rail and Theo had been looking dreamily out to sea. His words broke in on her consciousness suddenly, and she started and turned toward him.

"Isn't it absurd, but I don't really know your first name. What is it?"

She looked up at him quickly, so surprised that she answered quite simply.

"Theodora," without stopping to wonder why she ought to have told him. "Theodora," he repeated, "it suits you somehow. Theodora," his voice sank to a whisper, and quite suddenly she saw in his arms.

The perfume of her hair, that wonderful taffy-colored hair filled the air all around him, and he buried his face in its sweetness.

Then he was conscious that she was struggling to get away, and it maddened him. He pinioned her arms to her sides and held her so that she could not move. Her face white as paper, she looked at him in the moonlight, lay against his shoulder, her eyes closed, and a wave of exhilaration swept over him.

"I love you," he said suddenly. "I have never loved any woman before. I have never wanted. I want you for my wife—Theodora." And stooping quickly he kissed her lips.

Then he was conscious that she was struggling to get away, and it maddened him. He pinioned her arms to her sides and held her so that she could not move. Her face white as paper, she looked at him in the moonlight, lay against his shoulder, her eyes closed, and a wave of exhilaration swept over him.

"I love you," he said suddenly. "I have never loved any woman before. I have never wanted. I want you for my wife—Theodora." And stooping quickly he kissed her lips.

Then he was conscious that she was struggling to get away, and it maddened him. He pinioned her arms to her sides and held her so that she could not move. Her face white as paper, she looked at him in the moonlight, lay against his shoulder, her eyes closed, and a wave of exhilaration swept over him.

"I love you," he said suddenly. "I have never loved any woman before. I have never wanted. I want you for my wife—Theodora." And stooping quickly he kissed her lips.

Then he was conscious that she was struggling to get away, and it maddened him. He pinioned her arms to her sides and held her so that she could not move. Her face white as paper, she looked at him in the moonlight, lay against his shoulder, her eyes closed, and a wave of exhilaration swept over him.

"I love you," he said suddenly. "I have never loved any woman before. I have never wanted. I want you for my wife—Theodora." And stooping quickly he kissed her lips.

(Tomorrow—The Refusal.)

TO WEAR ON STREET



Photo by Felix

Mrs. Wilson Aids Search for the Unusual With Soups From Foreign Countries

Russians and Poles Contribute Famous Vegetable Combinations, Italy Offers a Delicious, Highly Seasoned Potage and Far-Away Burma Gives Mulligatawmy

By MRS. M. A. WILSON
(Copyright, 1921, by Mrs. M. A. Wilson. All rights reserved.)

THE European housewife must plan a one-meal dish with a salad for the principal meal of the day. The family is not accustomed to fried foods and in the rural communities the folk still cook upon the open fire.

Soups, as we know them, are not to be found on the continent, except in large cities, where the continental hotels and cafes cater to a cosmopolitan appetite. During the spring and summer the fruit soups are very popular and the balance of the meal is made up of a jumble of vegetables. But during the fall and winter, the meat soups or porridges form the principal meal of the day.

Stechy—Russian Cabbage Soup
Mix one-half cup of salad oil in a saucepan and add the onions and one small head of cabbage chopped very fine. Toss and cover closely. Do not let brown, cook slowly for ten minutes and then add:

One pound of lean beef, cut in one-half inch pieces.
Three pints of water.
Two carrots, grated.

Cook slowly for one and one-half hours on the simmering burner. Dissolve one level tablespoon of flour in one-half cup of cold water and add to the soup. Stir thoroughly and blend and then bring to a boil and cook for ten minutes. Add two-thirds cup of sour cream and then serve with toasted rye bread.

Betwina—Polish Sour Beet Soup
Pare and grate five medium-sized beets and then place the grated beets in a saucepan and add:

One cup of grated onions.
Tiny bit of garlic.
Three pints of water.

Bring to a boil and then place on the simmering burner and cook for two hours. Now add one pound of beef, cut as for hamburger steak. Cook for one hour longer. Now dissolve seven table-spoons of flour in one-half cup of cold water and add to the soup, stirring well. Season to taste. Add one cup of sour cream and beat well and then pour into a tureen just before sending to the table stir into the tureen three tablespoons of cider vinegar.

Minestrone—Italian Soup
Mix one very fine

Four ounces of salt pork.
Two onions.
Cook slowly until the onions are soft and then add:

One large carrot cut in tiny dice.
One large turnip, cut in tiny dice.
Small bit of garlic.
One soup bone.
One-half small head of cabbage, shredded fine.
One-half teaspoon of sweet basil.
Pinch of sage.
Two quarts of water.

Bring to a boil and then place on the simmering burner and cook for three hours. Season and serve with grated Parmesan cheese.

Mulligatawmy
The mulligatawmy soup comes to us from Burma, India, and is a delicious porridge and well worthy trying. You may use stock, the chicken was named in or place the bones and carcass of cold roast chicken with a small piece of ham bone in a deep saucepan and add:

Three carrots.
Four onions.
Four stalks sliced fine.
Three quarts of cold water.
One stalk of celery, minced fine.
Two white whole part and green tips of celery.

Bring to a boil and place on the simmering burner and cook slowly for three hours. Add to the soup after it has been cooking two thinly sliced apples. After cooking three hours lift from the fire and cool. Remove the bones and carcass of any meat, rub the meat and vegetables through a sieve. Measure the stock and allow two level tablespoons of flour to every cup. Return the stock to the saucepan and add the flour and

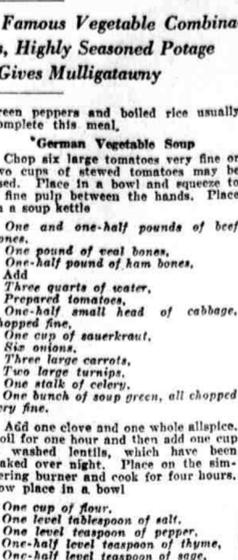
One level tablespoon of salt.
One level teaspoon of curry powder.
One level teaspoon of white pepper.
Two pinches of nutmeg.
One cup of either cream or evaporated milk.

Heat to dissolve the flour and spices and bring to a boil. Cook for nineteen minutes, and then serve with dinner biscuits.

Entrance of chicken with finely minced

Lace Underskirt

Is Picturesque



By CORINNE LOWE

The pantaloons usually become the "Pant to Let." In spite of many attempts to revive the pictorial trouserette, none save the most daring types among us ever move into it. However, the narrow underskirt that recalls this detail still holds its hold on those who elect the bouffant dantes skirt.

The underskirt of the charming dance frock of a gray crepe illustrated above is constructed of the same lace which binds the skirt proper. A mesh of Nattier blue satin completes the delightful color scheme of the dress. Yet the entire responsibility of this last color is not put up entirely to the girl. For both the satin shoes and feather fan echo the shade beloved of the French painter.

The Question Corner

Today's Inquiries

1. What will do in a dark theatre has recently been invented?
2. As the children start school again, what precaution should be taken against the loss or theft of their things?
3. What easily formed habit will prevent steel knives from becoming discolored by rust?
4. Where and what is the Leaning Tower?
5. Instead of gloves, what cool, decorative substitute is worn by Paris women with sleeveless gowns in the evening?
6. What new note, reminiscent of the Middle Ages, is being introduced into some of the latest evening gowns?

Yesterday's Answers

1. The invalid will find an artist's easel very useful for holding medicine glasses and books, as it will extend slightly over the edge of the bed.
2. An easily made lamp shade that would be ideal for a card party prize or gift for the bride's shower is covered with double crepe paper with a silhouette in black sandwiched between the two sides.
3. It is better to hang out white clothes without wringing them too dry, as the wind, air and sun on the wet clothes cause oxidation and blemishes there.
4. Green Green is a Scotch village, famous for ruman marriages, much like Elkton, Md.
5. The huge collar of a fur coat is brought down the front and looped under at the waistline to form a useful snuff.
6. When a sleeve is too tight around the arm, when it is making an open slit down the back, with a row of points on each side held together with beads or buttons.

Things You'll Love to Make

Smoked Back and Front Panels



SMOKED BACK AND FRONT PANELS are quite new. Cut the panels somewhat longer than the skirt of the frock. Smock the lower part of the panels with silk or worsted. Have the smocking eight inches deep. Use smocking to trim the blouse and the sleeves. Finish the bottom ends of these smart SMOKED FRONT AND BACK PANELS with deep fringe of silk or wool.

She Always "Just Knows" That Something Dreadful Will Happen

More Often Than Not the Awful Thing Doesn't Happen and Could Be Remedied if It Did, but She Must Worry

"DON'T know what to do," murmured the nervous little woman. "I haven't a thing that I can wear if it rains during this trip. I wear my big coat, but it's awfully hot, and anyhow I don't want to get it wet. And if we have one of those warm rains I'll be perfectly miserable! I can't buy a raincoat now."

Her face was all twisted with her misery, and the whole prospect of her wonderful motor trip was spoiled.

"Well, maybe you won't have rain," suggested a next-door neighbor.

Her face brightened immediately. She hadn't considered that.

"It doesn't look like rain now," went on the encouraging friend. "And anyhow, if it does they'll put them up and you won't need a coat at all."

"Well, that's so, too," the nervous traveler conceded.

And she went on with her plans serenely.

SHE always finds some dreadful might-be every time she does anything or goes anywhere.

Her whole "Christmas" is spoiled every time she plans one, on account of this thing which she "just knows" is going to happen.

It may be a very remote possibility,

Adventures With a Purse

YOU'RE not deceived any longer, are you? You know down deep in your heart that fall is stealthily and surely approaching, now don't you? And if you are a woman with a home that delights you, of course you are beginning to think about the things you are going to want for the house this fall. How about table napkins? One's table linen is always such an important part of an attractive dining room. Let me tell you of something I saw that I consider a real bargain—all linen, twenty-four-inch napkins for \$6.75. This, I was assured, is exactly half the regular price. The designs are very nice, and taking it by and large, here is an item that should not be overlooked. Particularly if you are skilful with your needle and can put initials on the napkins, you will be glad of your purchase.

Over in New York there has been a play that has been running for a long time; one, too, that has been most successful. I wish you could have seen it. For I know that you would have enjoyed it. Well, anyhow, it is not a musical comedy, but there is one little song in it—just a simple little thing that "the girl," who has a delightful voice, sings to "the man," who is all that the hero should be. It reminds one of a little old English song, and has a simple melody that you find yourself humming as you comb your hair in the morning, provided you are not superstitious, and are not afraid to sing before breakfast. Well, the play has not come here yet, but the song has, and I want to urge you to go to the nice music man I know and have him play it for you. If you are at all interested in music or singing you will buy it, I know.

Oh, yes, and speaking of table linen again, one shop has a special sale of luncheon sets. Instead of having the round doilies and centerpiece which one sees so much, these sets are square. They are sort of cream-colored, and are decorated in the corners with mosaic handwork. The thirteen-piece sets are \$7.50, and while I have never had occasion to price them before, they have always been associated in my mind with ever so much more expensive linens. The assurance is that this price is just half their original value.

For names of shops address Woman's Page Editor or phone Walnut 3000 or Main 1601

Please Tell Me What to Do

By CYNTHIA

Maybe He'll Speak for Himself
Dear Cynthia—When the gent from Tennessee wrote of the "remarkable likeness" 'twixt my letters and Sophie's, it did mean to flatter Sophie's efforts or belittle mine? —THE PLEBE.

To Heart-Broken Wife and Mother
Consult the Legal Aid Society at City Hall. You will not be charged for a fee if you cannot afford to pay, and you will find competent lawyers to help you.

About Marriage of Cousins
Dear Cynthia—Please say to "Anxiety" as to marrying third cousins. It is a risk not just to be taken as to their future offspring; it is very apt to show itself, if not in the first, in the second generation. It is to be regretted it is not considered before young people permit themselves to become so intimately united with each other that the relation becomes stronger than that of cousins or friends. —DAVID L. W.

She's in Love
Dear Cynthia—For about two years I have been in love with a boy a year older than myself. He is a very nice fellow. He invites me to most of his big club and fraternity dances, but very seldom makes dates in between. Now, what should I do—go out with other boys to dances, etc., or not? I'm afraid if I do he will get a "pointed doily," and I won't ask me out any more. Generally he asks you on a last-minute date. Do you think it wise to say "No" once in a while? Is it my place when leaving him to invite him around during the week?
Certainly, go out with other men. You are not engaged to this young man and it is always wiser to let a man know that others admire you as well as he. There's nothing like competition.

"Kensington" for "Duchess" Match
Dear Cynthia—So "Duchess" thinks that the prohibitive bump of love will not our ivory for nothing, eh? Nothing could be further from the golden truth. What man or woman is there who hasn't a thousand faults and failings which are hidden "far from the roosting crow's" eye. It is wrong to roost after the parade has passed, the hands retired beyond hearing and the front-door banged its "night-night" in the rear?
Invariably we of the male line have two roles. In married life, one we show our friends and the other our wives; in business, one we play out to the customer, and the other to the employ. Year-by-year, long before Stevenson pulled off his solo on the milk bottle Mr. Hyde and the rosy doctor were doing ways with us. No, you can't make of marriage a cut-and-dried thing like an old-fashioned skirt. Measure its weak and strong points with a ruler or yardstick. You just put a nervous hand in the "hush" basket, seal the optics, pray, then withdraw to a dark corner. Sometimes one has the

Challenging the Years
"What shall I do?" The family think he is too old. I think it isn't the age but the man that counts. He is forty-four and I am twenty. But you can have more fun with him than with most of the boys I know. He can do all the things they do, dances as well as any of them and then he is so much more interesting than they are."
What you say is true. Mabel—about a man at forty-four. Then it is not the age, but the man. Some men at that age are younger in spirit than many at twenty-five. I know a man of almost fifty who is "more fun" than most boys. Though a well-known editor, he will enter with more enthusiasm into games and other amusements than many young people ever show for anything. He can dance and play golf or any "young man's game" as well as any of them, and then he has a broader culture, a wealth of knowledge and experience, a much more interesting background than would be possible at his age. True, at forty-four it isn't the age, but the man.

Only Mabel, have you considered that when you are forty, he will be sixty-four? Of course, there have been men who at sixty-four have retained vigor and charm. But by that time age begins to take a hand in the matter— isn't it all the man. At sixty-four he may be well preserved, but then he will probably not have "all that they have and something more." He will have lost his youth much that they only have and that you will still have, Mabel. The greatest old man in the world, though he may still have some enthusiasms and occasional youthful surges, still cannot have the same viewpoint, the same kind of interests, the same sustained spirits that he was to a man twenty years

for their napes and foreheads to the things that appeal to young lovers. And that is the time when the difference in age entails many sacrifices on the part of both. The trouble is that the comeliness is very likely to be one-sided. Age will not do for a youthful piping. It is woful, usually, that must make the sacrifice.

At forty-four it is the man, and he may not be uninteresting or in any other way to a girl twenty years younger. He may still have the ardor, the fervor of a young lover. He may still have the dreams and aspirations that are youth. But he will not always be forty-four. And it is when you approach the age at which he is now, when you are forty-four and he is sixty-eight, that you will have to struggle to retain the community of interest that is yours today.

One of the most wonderful things about a married couple is the common hope, the striving together. At forty-four a man may still dream and aspire, but the time is close at hand when he will look upon the girl that he has done rather than to what he will do. Of course, marriage brings other common interests that will withstand the years. In a child, for instance, there is permanent hope.

It is not beyond the realms of possibility that you should be happy, that your marriage should be a success. Only consider, Mabel, with the common sense that the analysis in your letter demands, whether you will be able to overcome your challenge to the years. That is the problem that you must recognize now in order to avoid the disappointment in the years to come and that this may be only happiness in store

Through a Woman's Eyes

By JEAN NEWTON

When a new girl is added to the staff the manager may or may not be too busy to introduce her to one or more of her future associates. It is usually the duty of the older girls—older in length of service, that is to introduce herself and to ask for the newcomers' names, so that Miss Newton may be made acquainted with her co-workers. If the manager happens to make her first appearance during a rush hour, the general introduction is deferred to a more opportune time.

A business office is not governed by "major rules" and, quite often, business acquaintances have no point of contact outside of the office. It is, therefore, necessary that they be introduced, even for the sake of harmonious co-operation, so that the general introduction of a new member of the staff is often paid to some as well as good manners.

WHAT'S WHAT
By HELEN DEWIE

There are many respectable dance halls. They, as you say, but there are more that are not respectable, so it always pays to be sure of the place before going to it.

You are right, it's all wrong to condemn the man who wears a "pointed doily" suit is worn by a good man, as in your own case. It's simply a matter of taste.

Tomorrow—Giggles

100% FLAVOUR

"SALUDA"
Is all fresh, flavory young leaves that yield generously in the teapot. Always reliable.

Read Your Character

By DORIS PHILLIPS

"Extension" Ears
You know what "extension" ears are, the kind that stand out from the head. It takes an extremely prejudiced mind to hold that they are beautiful. They are even referred to at times as "jack-ass ears."

But those who make them the butt of ridicule, particularly in such terms, unconsciously betray their own lack of knowledge of the subject of character reading at least. For "extension" ears indicate anything but the characteristics of the holder. When this is taken into account, the children are called cold roast chicken with a small piece of ham bone in a deep saucepan and add:

Three carrots.
Four onions.
Four stalks sliced fine.
Three quarts of cold water.
One stalk of celery, minced fine.
Two white whole part and green tips of celery.

Bring to a boil and place on the simmering burner and cook slowly for three hours. Add to the soup after it has been cooking two thinly sliced apples. After cooking three hours lift from the fire and cool. Remove the bones and carcass of any meat, rub the meat and vegetables through a sieve. Measure the stock and allow two level tablespoons of flour to every cup. Return the stock to the saucepan and add the flour and

One level tablespoon of salt.
One level teaspoon of curry powder.
One level teaspoon of white pepper.
Two pinches of nutmeg.
One cup of either cream or evaporated milk.

Heat to dissolve the flour and spices and bring to a boil. Cook for nineteen minutes, and then serve with dinner biscuits.

Entrance of chicken with finely minced

Smoked Back and Front Panels
SMOKED BACK AND FRONT PANELS are quite new. Cut the panels somewhat longer than the skirt of the frock. Smock the lower part of the panels with silk or worsted. Have the smocking eight inches deep. Use smocking to trim the blouse and the sleeves. Finish the bottom ends of these smart SMOKED FRONT AND BACK PANELS with deep fringe of silk or wool.

Things You'll Love to Make
Smoked Back and Front Panels
SMOKED BACK AND FRONT PANELS are quite new. Cut the panels somewhat longer than the skirt of the frock. Smock the lower part of the panels with silk or worsted. Have the smocking eight inches deep. Use smocking to trim the blouse and the sleeves. Finish the bottom ends of these smart SMOKED FRONT AND BACK PANELS with deep fringe of silk or wool.

The finest butter in America!
Louella
54¢ lb
At all our Stores
AMERICAN STORES CO.

100% FLAVOUR

"SALUDA"

Is all fresh, flavory young leaves that yield generously in the teapot. Always reliable.

100% FLAVOUR

"SALUDA"

Is all fresh, flavory young leaves that yield generously in the teapot. Always reliable.

100% FLAVOUR

"SALUDA"

Is all fresh, flavory young leaves that yield generously in the teapot. Always reliable.

100% FLAVOUR

"SALUDA"

Is all fresh, flavory young leaves that yield generously in the teapot. Always reliable.

100% FLAVOUR

grapes!
preserve
them

Don't let this grape crop go to waste. Remember what grape jams, jellies and conserves will mean later on when fresh fruits are scarce and expensive.

It is important to order the right cane sugar for preserving. Franklin Granulated is pure cane sugar accurately weighed, packed and sealed by machine, proof against flies and ants.

SAVE THE FRUIT CROP

The Franklin Sugar Refining Company

"A Franklin Cane Sugar for every use"

Granulated, Dainty Lumps, Powdered, Confectioners, Brown, Golden Syrup.

8228

8228

8228

8228

8228

Drink **Coca-Cola**

DELICIOUS AND REFRESHING
NO gas is finished right 'til thirst is quenched.
THE COCA-COLA COMPANY
Atlanta, Ga.

Why the Foot Has 26 Bones

Why wouldn't one bone, arched in the center, do as well? Because these 26 bones, set in sliding joints, held by elastic ligaments, make up a movable foot, a flexible arch. The muscles which surround those small bones are intended to function with every movement of the foot. A stiff-soled shoe which forbids that movement is uncomfortable, harmful in many cases. But the Cantilever Shoe is flexible like the arch of the foot. There is no steel shank piece in a Cantilever as there is in ordinary shoes. In Cantilevers the muscles move freely; they grow strong from the exercise of walking. Cantilevers strengthen the arch because they strengthen the muscles that uphold the small bones of the foot.

The under-arch sole of a Cantilever is accurately designed to fit the curve of the foot and support the heavy. The last provides room for the toe and allows the foot to lie in its natural position. The heel of smart and comfortable walking height, is set to encourage good posture. The shoe is good-looking, fits in good taste for any time wear. Try a pair this week. Write from AAAA to E.

CANTILEVER SHOE SHOP
1300 Walnut Street
Over Cunard Office

Cantilevers are also on sale in nearby cities:
Allentown—Pantalone, 1602 Bluebell Ave.
Atlantic City—Best, 218 S. 10th St.
Boston—Mayer, 427 North Street.
Buffalo—Best, 218 S. 10th St.
Cincinnati—Zane, 437 Main St.
Cleveland—Best, 218 S. 10th St.
Detroit—Best, 218 S. 10th St.
Hartford—Best, 218 S. 10th St.
Indianapolis—Best, 218 S. 10th St.
Los Angeles—Best, 218 S. 10th St.
New York—Best, 218 S. 10th St.
Philadelphia—Best, 218 S. 10th St.
Pittsburgh—Best, 218 S. 10th St.
Portland—Best, 218 S. 10th St.
St. Louis—Best, 218 S. 10th St.
St. Paul—Best, 218 S. 10th St.
Wash. D.C.—Best, 218 S. 10th St.